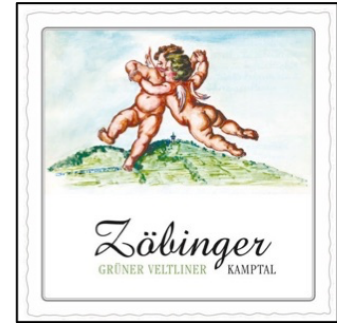


# Barbara Öhlzelt

winemaker: Barbara Öhlzelt

*lutte raisonnée*

**country:** Austria  
**appellation:** Kamptal  
**village:** Zöbing  
**main vineyard(s):** Kogelberg, Heiligenstein, Seeberg



**summary:** Barbara Öhlzelt is turning the region's paradigm completely on its head. Instead of the unctuous, powerful and masculine wines of the famous large estates, Barbara's wines emphasize focus and a quiet, simmering intensity. They are fine, clearly delineated, precisely-etched renditions of Grüner Veltliner and Riesling with just as much depth and persistence as the big boys, but on a lighter, more refreshing frame. They really are like the wines of Weiser-Künstler, but translated into the dialect of the Kamptal – loess, granite and sandstone, rather than slate. It should go without saying, but of course the wines are loaded with mouth-watering acidity and the alcohol levels are carefully restrained. Barbara is soft-spoken but intense; the wines are not unlike their shepherd. These are racy, delicate wines of purity and energy, and are exactly what the next chapter in the story of Austrian wine should be.

**size:** 6 hectares, with around 20% purchased fruit from small growers

**key grape varieties:** Grüner Veltliner, Riesling

**soil:** Heiligenstein (primary rock, sandstone), Seeburg (slate, sand, clay), Kogelberg (primary rock, granite, shale)

**vine age:** 20-70 years old on average; Kogelberg has vines 70 years old

**vineyard work:** Most work is done by hand as the majority of Öhlzelt's vineyards cannot be accessed by machines. No herbicides or chemicals are used on the soil, ever. In most vintages Barbara follows general organic farming principles. However, when the harvest is compromised (in 2016 there were torrential rains leading to peronospera and botrytis), topical and/or systemic treatments are used. Note they are limited to application on leaves only.

**vinification:** Grapes are harvested and transferred to small boxes, all very early in the morning so temperatures never get too high. There can be as many as five passes in the vineyard to pick, from the start of the vintage picking for verjus to the last pick for the single vineyard wines. Single vineyard wines stay in barrel longer on the lees. Stainless steel and acacia wood barrels are used for ageing, depending on the wine.

## **white wines:**

**Grüner Leader 1L** - blend of all Grüner vineyards, 30 yo vines on average

**Grüner Veltliner 'Kellerweingarten'** - single vineyard at lower elevation behind the cellar, aged in 2500L acacia barrel, 20 yo vines

**Grüner Veltliner Zöbinger** - multi-site, village-level blend, aged in acacia wood barrels, 20-60 yo vines,

**Grüner Veltliner Seeberg** - single vineyard, slate, aged in 70% steel, 30% acacia wood barrels, 45 yo vines

**Riesling Zöbinger** - multi-site, village-level blend, aged in acacia wood barrels, 20-60 yo vines

**Riesling Seeberg** - single vineyard, slate, cooler than Heiligenstein, up to 60 yo vines

**Riesling Heiligenstein** - single vineyard, primary rock and sandstone, warm site, one of the best locations for Riesling in Austria, 25 yo vines

**Riesling Kogelberg** - single vineyard, granite, not as hot as Heiligenstein, not as cool as Seeberg, very small bunches, 70 yo vines